

CAFÉ G

Roasted Endive & Feta Quiche <i>v</i>	\$21
<i>baby greens, dried cranberry, pepitas, lemon dressing</i>	
Shrimp Piccata & Pasta Shells	\$24
<i>grilled broccolini, lemon, capers, parsley</i>	
Spring Burrata & Basil Pesto Bowl <i>gf . v</i>	\$22
<i>quinoa, lentils, baby carrots, peas, toasted sunflower</i>	
Crispy Semolina Polenta <i>v</i>	\$21
<i>creamy mushrooms, ricotta</i>	
Salmon Caesar Salad	\$23
<i>kale, shaved cauliflower, romaine, parmesan, focaccia croutons</i>	
Whole Wheat Chicken Salad Wrap	\$20
<i>dried apricot, grain mustard potato salad, spicy miso green beans</i>	
Summer Vegetable Gazpacho <i>v</i>	\$22
<i>toasted pepper jack ciabatta, watermelon, cabbage + cilantro slaw</i>	
Valrhona Chocolate Budino <i>gf . df</i>	\$9
<i>blueberry, graham cracker</i>	
Vanilla Olive Oil Cake	\$10
<i>lemon yogurt, strawberry rhubarb, coconut</i>	
Oatmeal Raisin Cookies	\$5
Hazelnut Paleta	\$4

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white

2021 Cave de Lugny, Mâcon *chardonnay* \$13

2022 Château Haut-Maurin, Bordeaux *sauvignon blanc* \$12

red

2021 Domaine le Cabotte, Rhône *grenache + syrah* \$13

2021 Bodega Lagarde, Mendoza *cabernet sauvignon* \$13

rosé

2022 Domaine Pique-Basse, Rhône *cinsault + mourvèdre* \$13

NV Campo Viejo, Brut Reserva Cava \$13

Cava Sparkler *white peach + raspberry* \$13

Rosé Sangria *blackberry + mint* \$13

Notch Brewing Session Pilsner \$6

Peak Organic Brewing IPA \$6

Coffee \$5

Hot Tea \$5

*english breakfast, peaflower green,
ginger lemon, herbal chai, white peach*

Iced Coffee \$5

Iced Black Tea \$5

Iced Peaflower Tea \$5

add to any drink: cardamom rose, orange blossom + \$0.50

Saratoga Still / Sparkling Water \$3

Coke / Diet Coke / Ginger Ale \$3

Lemonade \$4

Before placing your order, please inform your server if anyone in your party has a food allergy.

Café G accepts cash and credit cards, with a two credit card maximum per party.

A 20% automatic gratuity will be applied to parties of six or more.

Please refrain from speaker phone use while in Café G.